



Bruschetta and Bacon Avocado Toast

Gaggenau Appliances: Combi-steam oven
 Heating Mode(s): Convection + 0% Humidity / Broil + Circulated Air
 Temperature(s): 400°F / 400°F
 Required Accessories: Unperforated Cooking Container + Wire Rack + small rimmed baking sheet + two medium bowls
 Preparation Time: 15 minutes
 Cooking Time: 15 minutes + 6 minutes
 Makes: 4 servings

For the bacon:

8 slices bacon

To cook the bacon:

Using the left control knob, set the oven to the **Convection + 0% Humidity** mode. Using the right control knob, set the oven to preheat to 400°F. Line the Unperforated Cooking Container with foil, shiny side down. Place the bacon slices in the pan and slide onto the middle rails of the oven and set the cooking timer for 15 minutes turning the bacon once. Remove the container from the oven and transfer the bacon to a paper towel lined plate. Set the container aside to cool and when the grease has solidified, roll up the foil and discard.

For the toast:

2 avocados, halved, pitted and peeled
 2 tbsp (30 ml) fresh lime juice
 ½ tsp (2 ml) sea salt, divided
 ½ tsp (2 ml) freshly ground black peppers, divided
 1 cup (240 ml) heirloom tomatoes, diced
 1 shallot minced
 2 tbsp (30 ml) chopped fresh basil leaves
 2 tbsp (30 ml) olive oil, divided
 4 large slices multigrain bread

To make the avocado and bruschetta topping:

Mash the avocado in a medium bowl with 1 tbsp lime juice and ¼ tsp sea salt and ¼ tsp freshly ground black pepper, until smooth with just a few lumps. Set aside. In a separate medium bowl, toss the tomatoes, shallots, basil, 1 tbsp olive oil and the remaining salt and pepper. Set aside.

To prepare the toast:

Slide the Wire Rack onto the top rails of the oven. Using the left control knob, set the oven to the **Broil + Circulated Air** mode. Using the right control knob, set the oven to 400°F. Brush the bread slices with the remaining olive oil and place on a small rimmed baking sheet. Slide the baking sheet onto the Wire Rack and lightly toast for 2-3 minutes on each side.

To assemble the toast:

Spread the avocado mixture onto the toast, top with the bacon and bruschetta mixture.

Tip: Salmon or shrimp cooked in the Broil + Humidity Level 2 mode 450°F can be substituted for the bacon.